



# Russell Hobbs



## WAFFLE BOWL

2 YEAR WARRANTY

RHWM1

RHWM1\_IB\_RB\_FA\_050516

Part No. T22-5003056

**INSTRUCTIONS & WARRANTY**

## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards do not immerse the power cord, plug or appliance in water or any other liquid.
2. Do not use in the bathroom or near any source of water. 
3. Do not use outdoors.
4. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
5. Do not touch the hot cooking surfaces.
6. Allow the appliance to cool before attaching or removing any parts and before cleaning the appliance.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Do not leave the appliance unattended when in use.
9. Always turn off and unplug from the wall power outlet when not in use.
10. Always turn off and unplug from the wall power outlet before cleaning the appliance.
11. To disconnect, turn off the wall power outlet, then grasp the plug and remove from the wall power socket. Never pull by the cord.
12. Do not operate this appliance with a damaged cord or plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
13. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
14. Do not use on an inclined plane or unstable surface.
15. Do not move the appliance when in use.
16. Do not cover the appliance when in use.
17. Always take care when removing food after cooking as it is hot.
18. Food may burn. Always monitor when using this appliance.
19. Do not use the appliance near or below any curtains or other combustible materials.
20. Do not place on or near any heat sources.
21. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
22. Always clean the appliance after use. Cleaning or user maintenance shall not be carried out by children without the supervision of a person responsible for their safety.
23. Follow the instructions when cleaning this appliance.
24. Do not attempt to fit accessories/components that have not been supplied with or are not specifically designed for use with this appliance.
25. Do not use appliance for other than its intended purpose.
26. Misuse of the appliance may cause injury.
27. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
28. Do not leave the appliance unattended when in use or where it may be touched by children or persons with disabilities.
29. This appliance is not intended to be operated by means of an external timer or separate remote control system.
30. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD / 'Safety Switch') having a rated residual operating current not exceeding 30mA. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

**SAVE THESE INSTRUCTIONS.**

**Spectrum Brands Australia Pty Ltd**

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## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**

In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of 2 years from the date of purchase (**Warranty Period**).

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## **Warranty Conditions**

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

## **Register your product online**

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

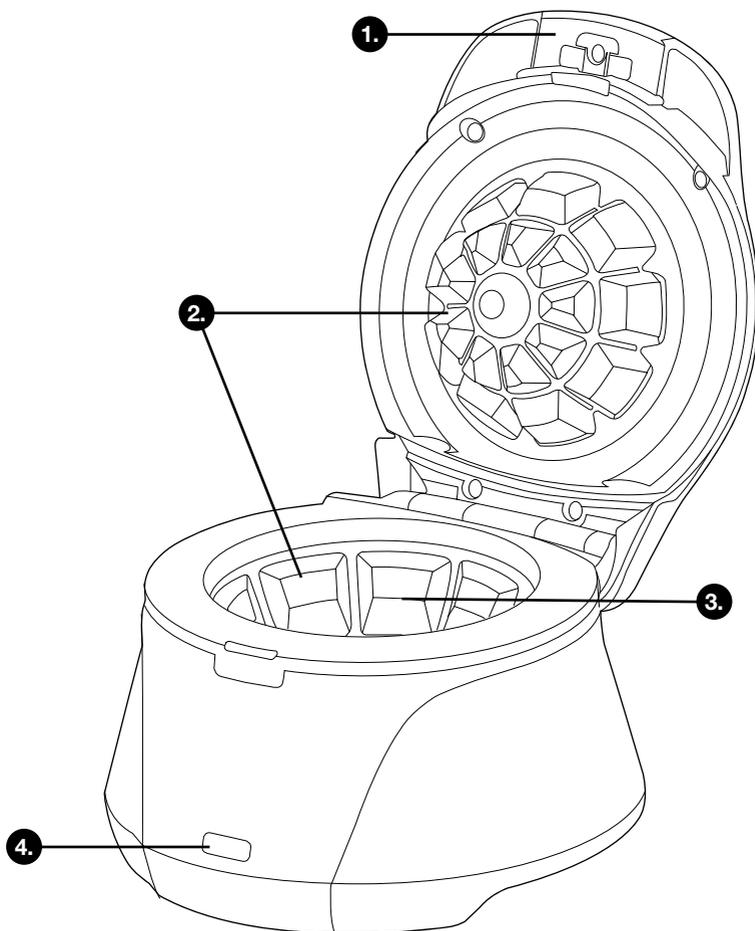
If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.

Congratulations on the purchase of your Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability. **Before using the appliance for the first time, please read the instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



1. Cover latch
2. Non-stick waffle grids
3. Maximum filling lines
4. Indication light

## BEFORE FIRST USE

- Ensure all packaging, swing tags and promotional labelling has been removed from the Waffle Bowl.
- Lift the cover latch and open the waffle bowl maker. Wipe the waffle grids with a damp cloth before initial use.

**Note: When using your waffle maker for the first time, the unit may emit a fine smoke vapour and scent. This is normal and is caused by the first heating of the new elements and new cooking plates.**

- Before the first use, after the unit has preheated, use a brush or paper towel and apply a light coating of cooking oil to the grids (non-stick cooking spray is not recommended). You may find it helpful to repeat the process for the next 2 or 3 waffles. Thereafter, apply oil only if you find it difficult to remove a waffle bowl.

## GENERAL USE

- Plug in the Waffle Bowl and preheat with the cover in the closed position.
- While the unit is preheating, prepare waffle batter from a commercial mix, one of the recipes in this booklet, or your own recipe.

**NOTE: The red signal light will be illuminated while the unit is preheating. When the unit is ready for use, the light will go out. Preheat time will be approximately 3 to 3½ minutes.**

- Before the first use, after the unit has preheated, use a brush or paper towel and apply a light coating of cooking oil to the grids (non-stick cooking spray is not recommended). You may find it helpful to repeat the process for the next 2 or 3 waffles. Thereafter, apply oil only if you find it difficult to remove a waffle bowl.

**NOTE: Because the grids are covered with a nonstick coating, there will be only an occasional need to apply vegetable oil. If you find it difficult to remove a waffle bowl, apply a light coating of cooking oil to the grids before your next use. non-stick cooking sprays are not recommended as they may leave a tacky residue and the waffle bowl may develop a mottled appearance instead of the even brown appearance as when using cooking oil.**

- Pour waffle batter into the bottom grid. For most batters, pour to the maximum filling lines. However, for thin batters, pour to under the fill lines. If you prefer using a measuring cup, pour in approximately ½ cup.

**NOTE: Packaged waffle mixes may be prepared and then baked in the Waffle Bowl. Batter made from some packaged mixes may have a shorter baking time. Be sure to check for doneness after 3 minutes.**

**NOTE: Different batters expand at different rates. If your first waffle bowl is too tall (batter flows into the overflow area), reduce the batter to slightly below the maximum fill lines for the next waffle bowl; or if you would like a taller waffle bowl, fill slightly above the maximum fill lines for subsequent batches.**

**NOTE: Do not strike the rim of the waffle bowl maker with any cooking utensil as this may scratch the non-stick surface.**

- Squeeze the cover latch, lower the cover until closed, and release the latch. During cooking the signal light will cycle on and off.

**CAUTION: As with any waffle maker, steam escapes during cooking. Keep hands and face away from steam to prevent steam burns. Take extra care when opening the waffle bowl maker as hot steam may escape near the latch and could cause burns.**

- Set a timer to the desired time. See the recipes in this booklet for recommended cooking times. Most waffle bowls will cook in 3 minutes.
- Check the waffle bowl at 3 minutes to see if it is golden brown. If additional browning is desired, cook an additional 30 seconds to 1 minute.

- When cooking is complete, use a soft utensil such as a plastic fork or spoon to carefully spear the interior of the waffle bowl and lift it from the grids, making sure you don't scratch the non-stick surface.
- Unplug waffle bowl maker when cooking is completed.
- Fill waffle bowl with desired ingredients.

**TIP: Keep waffle bowls warm and crisp until serving by placing them in a single layer directly on a rack in an oven at 100°C.**

## **CARE AND MAINTENANCE**

1. Unplug unit and allow to cool completely before cleaning. Never immerse waffle bowl maker in water or other liquid or wash in a dishwasher.
2. Brush any loose crumbs from the waffle grids. Then wipe the grids with a paper towel or cloth.
3. Should any batter become baked onto the grids or the outside of the unit, pour a small amount of cooking oil onto the batter. Allow oil to sit a few minutes to soften batter and then wipe off with a paper towel or cloth.
4. Wipe the outside of the waffle bowl maker with a damp cloth. Do not use steel wool scouring pads or abrasive kitchen cleaners on the unit.



***Pour the waffle batter into the Waffle Bowl.***



***Close the cover and let waffle cook for 3 minutes.***



***Take cooked waffle out of the Waffle Bowl and fill with desired ingredients!***









# Russell Hobbs



## RECIPE BOOK

WAFFLE BOWL

RHWM1

RECIPES

## **CLASSIC WAFFLES**

Makes 4

### **Ingredients:**

- 1 cup plain flour
- 2 teaspoons baking powder
- 2 teaspoons caster sugar
- a pinch of salt
- 1 cup milk
- 1 large (55g) egg
- 2 tablespoons melted butter

### **Method:**

1. Sift the flour and baking powder. Combine in a bowl with the sugar and salt.
2. In a separate bowl whisk the milk, egg and melted butter until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, or until they reach your desired colour and crispiness..
4. Repeat with the remaining batter.

*Serve them filled with fruit and drizzled with maple syrup. Or for a savoury take, try them with crispy bacon and scrambled eggs.*

**[www.russellhobbs.com.au](http://www.russellhobbs.com.au)**

**[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)**

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## HEALTHY WHOLEMEAL WAFFLES

Makes 4

### Ingredients:

3/4 cup wholemeal flour

1/4 cup cornflour

2 teaspoons baking powder

a pinch of salt

1 cup milk

1 large (55g) egg

2 tablespoons melted butter

2 teaspoons honey

### Method:

1. Sift the flours and baking powder. Combine in a bowl with the salt.
2. In a separate bowl, whisk the milk, egg, butter and honey until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter.

*Fill with chopped fruit and a generous dollop of yoghurt, for a healthier treat.*

## CRISP CORN WAFFLES

Makes 4

### Ingredients:

½ cup self-raising flour

¼ cup corn flour

¼ cup fine polenta (cornmeal)

1 teaspoon each ground cumin and smoked paprika

½ teaspoon bicarbonate of soda

¼ teaspoon salt

1 large (55g) egg

1 cup buttermilk

2 tablespoons melted butter

### Method:

1. Sift the flours, polenta, spices and bicarb soda. Combine in a bowl with the salt.
2. In a separate bowl, whisk the egg, buttermilk and butter until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fills lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter.

*Delicious filled with fresh corn salsa, guacamole and an egg, served sunny side up. Try with smoky chorizo sausage, even spice-rubbed chicken.*

# DECADENT CHOCOLATE WAFFLES

Makes 4

## Ingredients:

1 cup self-raising flour

¼ cup unsweetened cocoa powder

½ teaspoon bicarbonate of soda

¼ cup caster sugar

a good pinch of salt

1 cup buttermilk

1 large (55g) egg

¼ cup melted butter

½ tsp vanilla extract

85g dark 70% chocolate, roughly chopped (optional)

## Method:

1. Sift the flour, cocoa and bicarb soda. Combine in a bowl with the sugar and salt.
2. In a separate bowl whisk the buttermilk, egg, butter and vanilla until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined. Fold in the chocolate if using.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter

*Studded with pieces of melted chocolate, they're ready to fill with your favourite ice cream sundae ingredients.*

## SWEET BELGIAN-STYLE WAFFLES

Makes 4

### Ingredients:

- 1 cup plain flour
- 2 teaspoons baking powder
- a pinch of salt
- 1 cup milk
- 2 tablespoons melted butter
- ½ teaspoons vanilla extract
- 1 large (55g) egg, separated
- 2 tablespoons caster sugar

### Method:

1. Sift the flour and baking powder. Combine in a bowl with the salt.
2. In a separate bowl, whisk the milk, butter, vanilla and egg yolk until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. In a clean bowl whisk the egg white and sugar with electric beaters for 2 minutes, or until stiff and glossy. Gently fold through the batter with a metal spoon.
4. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
5. Repeat with the remaining batter.

*Fluffy on the inside and crisp in the outside. Serve them traditionally with strawberries, maple syrup and ice cream.*